

Walnut Christmas Toffee

Submitted by: Alyssa Ballard

Makes about 1³/₄ pounds

Ingredients:

1 cup butter, or part margarine
1 cup granulated sugar
1 tablespoon white Karo
3 tablespoons water
1¹/₂ cup chopped walnuts
1-6 ounces semi-sweet chocolate morsels, melted

Instructions:

Butter a 9" square pan.

Melt butter in a 2-quart saucepan. Stir in sugar gradually.

Add syrup and water. Cook over moderate heat, stirring occasionally to 290°F on candy thermometer, or until a little mixture in cold water becomes very brittle.

Add 1 cup of walnuts. Cook 3 minutes more, stirring constantly.

Pour into a pan.

When cold, remove from pan.

Melt chocolate over hot water. Coat one side of the toffee, sprinkle with chopped walnuts. Allow to set a minute or two.

Flip over onto wax paper and repeat.

When cold, break into bite-size pieces.